

Risk Assessment Subcommittee Meeting February 7, 2013

Attendees

In Person: Cari Franz-West, Laura Wigand, Miranda Ries, Richard Lillie, Steve Bloomfield

Via tele-Conference: Austin Docter, Brian Sheldon, Darrell Moudry, David Fyfe, Dave Steele, Jesse DeLoach, Ken Weigardt, Mat Buldis, and Tom Bloomfield

Purpose

The Risk Assessment Subcommittee met to address the following questions:

1. What should be included for landings data composition and reporting?
2. What constitutes an "oyster intended for raw consumption", to include tumbled shellstock?
3. What is an appropriate serving size?
4. Should water temperature at time of harvest be a risk component?
5. What, in the committee's consideration, constitutes a risk of vibriosis?

Meeting Notes

Landings data composition and reporting:

- General thoughts:
 - o Should make it useful to DOH as well as the growers
 - o Use a format growers are already familiar with
 - o Allow submission by fax or email
 - o Shucked should be kept separate from shellstock
- Process:
 - o Require form completion to harvest in Vp season
 - Require form as well as risk assessment to harvest in Vp months
 - o Conduct risk assessment by company not by growing area
 - o Trigger a risk assessment when an illness occurs
 - DOH to call company and request landings data when illness occurs, if company will not comply then they cannot harvest during Vp months
 - Issue of privacy/confidentiality of information
 - Has the company take on compliance burden after implication
 - Will focus on problematic areas
- Report format:
 - o Use DFW reports:
 - Records are poor
 - Expand to include geoducks and clams
 - Focus on oysters to start since this is a Vp plan
 - Growing areas are not listed
 - Difficult to decipher what is intended for raw market
 - Submitted quarterly, need monthly submission
 - o Base form on DFW form:
 - Add growing area
 - No new forms

What is an appropriate serving size:

- General thoughts:
 - o There should be a national standard
 - o Should be a standard size so the playing field is even
 - o Should be by oz/gram since each oyster is different
 - o Math is easier if it is 1 oyster, keep it simple
 - o Use the WA shellfish standard from Ecology
 - Not available, under development
 - Currently only a fish standard
 - Will include marine and freshwater and be total (not raw) consumption
- Size suggestions:
 - o 6 oysters
 - What is often consumed at a restaurant
 - o 1 oyster
 - What makes you sick, so why does a serving size of 6 matter if we all know it only takes 1 to make someone sick
 - From an epi standpoint, exposure of 1 is the risk, can make you ill so if you're protecting public health 1 oyster is an appropriate serving size to quantify risk

What constitutes acceptable risk:

- 1 in 100,000 is the FDA measure
- Risk appears higher here than elsewhere, so may need to lower, ex. 1 in 50,000
 - o Subcommittee needs this number from DOH to continue
- What is the risk of? Not death
 - o No, risk of illness
- Should proceed using 1 in 100,000 until DOH has landings data and can make calculations/move forward in determining the acceptable risk level
- Need to define the landings reporting process in order to proceed with the risk assessment

What oysters should be included:

- Only small, x-small, ½ shell and specialty
 - o Exclude large, jumbo, shucked not intended for raw consumption
- All oysters, intent doesn't matter, an illness is an illness and an oyster is an oyster
 - o When illness happens due to mishandling it is still an illness
 - o Size shouldn't matter since large oysters are eaten raw, regardless of grower's intent
 - o Including large and jumbo would help the risk ratio for the industry
- Should count all in shell oysters, take out size interpretations by individual companies
 - o Return to issue of shucked at a later point, industry needs more dialogue before proceeding with bringing shucked product into the risk assessment

Including water temperature or other environmental factors:

- In graphs: water temperature pattern unclear, no clear relationship with illnesses
- Water temperature not taken consistently by interns
- Surface water is not what oysters are feeding at, need to take at growing depth
- Need more research on role of water temperature
 - o When temp are higher risk is higher, but how much higher and when does it matter
 - o Use buoys or other sources for water temperature data
 - o Correlation there, but need more data

- Harvesters taking water temperature unlikely to work
 - o Harvest takes time, conditions and temperatures change
 - o May voluntarily take water temperature data and provide to DOH for further analysis
 - o Can't standardize a water temperature collection method for the industry
- Target high risk areas for gathering water temperature data

What constitutes risk:

- Model Ordinance chapter 2 holds the growing area at fault until proven otherwise
 - o DOH conducts investigations of illnesses to prevent growing area closures, post-harvest abuse does not count against growing areas
 - o Some cases have predisposing conditions, may not weight against growing areas
- Presence of tlh or trh/urease indicates risk
- Warm weather
- History, past Vp illnesses
- Tidal movements, geology, water flow, etc.
- Identify targeted risk areas with illness data, geography, etc.

Decisions:

- Use a pay to play approach where growers must submit harvest data during Vp control months and comply with risk assessment procedure to harvest
- Address shellstock product only, return to issue of shucked meat later in the rule revision process
- Serving size is 1 oyster (exposure risk)
- Proceed with assumption that acceptable risk is 1 in 100,000 pending analysis of landings data/reporting process
- Count all in shell oysters in risk assessment
- Do not include water temperature in the risk assessment

Next Steps:

- Industry needs to provide landings data
 - o Voluntary, phone in production for:
 - May 1-Aug 30 2010, 2011, 2012 (coast July 1-Aug 31)
 - All in shell oysters
 - By growing area
- DOH to:
 - o Identify person at DOH to compile data
 - o Prepare Excel to plug data into
 - o Invite to industry to submit data
- Request to be issued by DOH within one week